

The Olive Garden's Capellini Primavera

1/2 cup (1 stick) butter
1 1/2 cups chopped onions
3/4 cup julienne-cut carrots (1/8-by-1/8-by-1 1/2-inch)
5 cups (12 ounces) broccoli florets, cut into 1-inch pieces
3 cups (about 8 ounces) sliced mushrooms
1 1/4 cups thinly sliced yellow squash (cut squash in half lengthwise before slicing)
1 teaspoon minced garlic
1 1/2 cups water
1 tablespoon beef bouillon granules (or vegetable broth)
1/4 cup sun-dried tomatoes, oil-packed, minced
1 1/4 cups crushed tomatoes in puree
1 tablespoon finely chopped fresh parsley
1/4 teaspoon dried oregano
1/4 teaspoon dried rosemary
1/8 teaspoon crushed red pepper flakes
1 pound fresh angel-hair pasta
1/2 cup grated Parmesan cheese

Melt butter in Dutch oven over medium heat. Saute onions, carrots and broccoli in butter 5 minutes. Add mushrooms, squash and garlic. Saute 2 minutes.

Add all remaining ingredients except pasta and cheese; stir well. Bring to simmer, then cook 8 to 10 minutes or until vegetables are tender and flavors are well blended.

Serve over cooked angel hair pasta. Top with Parmesan cheese. Makes 4 to 6 generous servings.